



# FOOD SCOOP

“A Michigan Food & Nutrition Program Edition”

**January, 2004**

Issue No. 5

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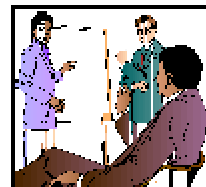
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### NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022



### **On-Site Reviews**

The National School Lunch Program regulations require that a School Food Authority (SFA) with more than one building conduct an on-site review in each building annually before February 1<sup>st</sup>. A minimum of one on-site review per building is required, however, the district or SFA may conduct more reviews if needed. Please remember that Food Service Management Company (FSMC) personnel may not complete the annual on-site reviews. Only authorized employees of the SFA may perform this function. Critical areas and general areas of the National School Lunch Program must be reviewed at each building.

SFA's participating in the Afterschool Snack Program must also complete an on-site review in the second half of the school year for each building where afterschool snacks are being served.

Documentation of completed on-site reviews are kept on file in the district and reviewed by a Program Analyst during the NSLP Coordinated Review Effort (CRE).

Please refer to Administrative Policy #5 - On-Site Reviews for additional information and on-site review forms. This administrative policy can be found on the website at: <http://www.mi.gov/mde>

Click on Programs and Offices, click on School Support Services, click on School Meals, click on Administrative Policies.

### **Food Service Year End Compilation Report SY 2002-03**

Data obtained from the Food Service Year End Report (SM 4012-A) has been compiled and a copy of this report will be posted under "Fiscal Reporting" at the Office of School Support Service's website by January 31, 2004.

When making any comparisons with another district, remember that only general assumptions can be made when comparing food service operations of a similar size. Therefore, it is suggested that you contact the district you are comparing and discuss the methods that were used to complete their year-end report.

When studying the year-end compilation report, it is suggested that you make reference to the overview that will be available with the report. The overview is entitled, "Food Service Year End Report (SM 4012-A) School Year 2002-03 Compilation Overview."

If you have any questions regarding this compilation report or the overview, please contact Cheryl Schubel at 517-241-2597.

Looking for something new?

### **Commodity Update**

**NEW FLAVORS OF MUFFINS – NOW AVAILABLE THROUGH YOUR WAREHOUSE.** Using USDA bonus walnuts, the

muffins are offered at the same price as the previous muffins:

**Banana Nut Muffin 96/2 oz.**

**Apple Walnut Muffin 96/2 oz.**

*Due to limited supplies of blueberries, cherries and raisins, the muffins using these products are discontinued until further notice.*

**NEW ORANGE JUICE PACK – AVAILABLE IN MARCH/APRIL 2004.** This product does NOT require refrigeration until ready to use. (It could be a great product for summer feeding programs too).

**Shelf stable box/straw 44/4.23 oz.**



### **NEW from the National Food Service Management Institute (NFSMI)**

*Culinary Techniques: Cooking With Flair: Meats and Other Protein Foods* is the third in a series on culinary skills. It is designed to engage the learner in self-instruction but also can be used with a digital projector and complement instructor-led education. Food quality is the underlying theme of the training package. In addition to the culinary lessons, a basic lesson on using a computer mouse is included. The target audience

is food service assistants, but can be a useful learning tool for anyone interested in producing healthful, high-quality meals. Copies are available through NFSMI Sales at a cost of \$8.00 per CD plus shipping and handling. The instructional program may be loaded on a network or multiple computers. For more information, contact NFSMI at 1-800-321-3054 or [www.nfmsi.org](http://www.nfmsi.org)

### **NFSMI presents: Procurement Education and Training Teleconference**

The Live and interactive teleconference will be held January 21, 2004. Go to: [www.nfsmi.org/Education/Satellite/ss35/satinfo.htm](http://www.nfsmi.org/Education/Satellite/ss35/satinfo.htm) for additional information.

### **Statewide Training Program Subcommittee Level Completion Recognition**

Participants in statewide training classes recently received their long awaited pins and level bars for the classes they have taken in statewide training programs. Students who take 50 hours of training receive a pin with special MDE/MSFSA logo in it. After each additional 50 hours of training a “bar” is earned that is attached to the original pin.

June Bailey and Janet Gaffke lead the charge in accomplishing this task of playing “catch up” and are commended for their efforts.

If you think you have earned a pin or a bar and have not received one, you have until December 31, 2004 to notify Kris at ETC of your request. Call Kris at ETC at 989-631-5205 ext. 201.

## **Level Completion Recognition**

### **Statewide Training Program Subcommittee**

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## **Summer Food Service Program**

Busy, growing kids need healthy foods to energize their bodies and minds. During the school year, kids get nutritious meals at school. The need for good nutrition doesn't take a vacation. The Summer Food Service Program (SFSP) can help to continue children's physical and social development with nutritious meals during their summer vacation.

The SFSP provides reimbursement for meals served to children, in most cases, up to two meal services per day. At the local level, organizations such as schools, faith-based organizations, community groups, recreation centers, government agencies, and others provide meals to hungry kids. An organization may be able to participate on its own, or under a sponsoring organization. Organizations can utilize the SFSP to serve meals to children in existing summer activity programs, start a summer activity program for children and include the SFSP, or operate the SFSP on its

own, without activities.

You can help! Contact us now to find out more about the Program and how your organization can help Michigan families this summer.

Summer Food Service Program  
U.S. Department of Agriculture  
Food and Nutrition Service  
77 West Jackson Blvd. – 20<sup>th</sup> Floor  
Chicago, Illinois 60604  
Email: [nancy.ranieri@fns.usda.gov](mailto:nancy.ranieri@fns.usda.gov)

Voice: (312) 353-1780

<div>January 2004</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>		<div>Michigan State Board of Education</div> <div>Kathleen N. Straus, President</div> <div>Sharon L. Gire, Vice President</div> <div>Michael David Warren Jr., Secretary</div> <div>Eileen L. Weiser, Treasurer</div> <div>Marianne Yared McGuire, NASBE Delegate</div> <div>John C. Austin</div> <div>Herbert S. Moyer</div> <div>Sharon Wise</div> <div>Thomas D. Watkins, Superintendent</div> <div>Governor Jennifer Granholm, Ex-Officio</div>
January, 2004		
10	December Monthly Claim Due	
29	November Monthly Claim Deadline	
February, 2004		
10	January Monthly Claim Due	
29	December Monthly Claim Deadline	

**The following email was received by the Michigan Department of Education on December 24, 2003 regarding the announcement of Mad Cow Disease (BSE) in the United States. For further information regarding this disease, please refer to the USDA website as listed in the last paragraph.**

On December 23, Secretary Veneman announced that USDA had diagnosed a presumptive positive case of bovine spongiform encephalopathy (BSE) in an adult Holstein cow in the state of Washington. She stated, "Despite this finding, we remain confident in the safety of our beef supply. The risk to human health from BSE is extremely low." The suspect cow was defined as a "downer" animal, which means too sick or injured to walk. USDA procurement specifications for beef specifically prohibit the use of meat from downer animals. The condition of the animal was the result of acute calving complications.

According to our Agricultural Marketing Service (AMS), USDA has purchased none of the implicated beef products for distribution through the National School Lunch Program, or other Federal food and nutrition programs. Per AMS, USDA has never had contracts with any of the involved plants, they are not part of the supply chain for USDA purchases. In addition, by specification, AMS does not allow beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives for any commodity program.

Regarding the suspect cow in the state of Washington, as a precaution, the slaughterhouse that handled the animal announced a voluntary recall of 10,410 pounds of raw beef. The diseased parts of the suspect dairy cow, i.e., the brain and spinal tissues, were sent to a rendering plant and did not enter the food supply. The voluntary recall of the 10,410 pounds of beef was issued out of an abundance of caution. USDA will conduct a recall as soon as investigators have determined the extent of beef products that may contain parts of the infected animal. For the record, muscle cuts of meat have almost no risk of BSE. The materials where the BSE agent resides, i.e., the brain, spinal cord, distal ileum, did not enter the food supply.

Regular updates are available on the USDA website, [www.USDA.gov](http://www.USDA.gov) <<http://www.USDA.gov>>. We will provide you with additional information as it becomes available. States will need to make their own decisions about whether to change existing orders, but we do want to stress again our confidence in the safety of the beef supplied to our schools and other recipients.

## FY 2005 USDA COMMODITY FOOD SURVEY

USDA has provided MDE with a list of USDA foods expected to be available for SY 2005. The availability of these commodities depends on market conditions. In addition, other commodities may become available. Please complete this survey to tell us what commodities you would order. Also indicate about how many cases you would order for a school year. Your input is important! **Please print, complete and fax to Renee Cratty at 517/373-4022 by February 6, 2004.**

### GROUP A

<b>Meat/Fish Products</b>	<b>Check items you would order</b>	<b>Estimate Approximate Case Usage/Year</b>
Beef, Ground, Frozen--40 lb. Carton		
Beef, Patties, Frozen, 100%, VPP & Lean--40 lb. Carton		
Ham, Cooked Water-added, Frozen--4/10 lb. Hams per Carton		
Ham, Cooked, Water-added, Chilled--4/10 lb. Hams per Carton		
Tuna, Canned, Chunk Light in Water--6/66.5 cans per Carton		
<b>Poultry/Egg Products</b>		
Chicken, Cut-Up, Frozen, (8 pieces)--40 lb. Carton		
Chicken, Cooked, Breaded, Frozen--30 lb. Carton		
Chicken, Diced, Frozen--40 lb. Carton		
Chicken, Canned Boned --12/50 oz. Carton		
Chicken Fajita Strips--30 lb. Carton		
Eggs, Frozen, Whole - 6/5 lb.		
Egg Mix--4/10 lb. Bags		
Turkey, Hams, Frozen--40 lb.		
Turkey, Roast, Frozen--32-48 lb. Carton		
Turkey, Whole, Frozen--30-60 lb. Carton		
Turkey, Deli Breast, Frozen--40 lb. Container		
Turkey, Deli Breast, Smoked--40 lb. Container		
Turkey Taco Filling--30 lb. Container		

<b>Fruits/Vegetables (Canned, Dry, Frozen)</b>	<b>Check items you would order</b>	<b>Estimate Approximate Case Usage/Year</b>
<b>Fruit</b>		
Applesauce, Canned--6/#10 Cans		
Apple Slices, Canned--6/#10 Cans		
Apple Slices, Frozen--30 lb. Carton		
Cherries, Water Pack, Canned--6/#10 Cans		
Cherries, Frozen--30 lb. Carton, IQF (Individually Quick Frozen)		
Fruit Mixed, Canned--6/#10 Cans		
Peaches, Canned, Clingstone, Sliced--6/#10 Cans		
Peaches, Canned, Clingstone, Diced--6/#10 Cans		
Peaches, Frozen--20 lb. Carton		
Peaches, Frozen--96/4 oz. Cups		
Pears, Canned, Halves--6/#10 Cans		
Pears, Canned, Sliced--6/#10 Cans		
Pears, Canned, Diced--6/#10 Cans		
Pineapple, Canned, Tidbits--6/#10 Cans		
Pineapple, Canned, Chunks--6/#10 Cans		
Pineapple, Canned, Crushed--6/#10 Cans		
Strawberries, Frozen--Sliced, IQF--30 lb. Carton		
Strawberries, Cup – 96/4.5 oz. cups		
<b>Fresh Fruit</b>		
Apples, Fresh--37-40 lb. Carton		
Grapefruits, Fresh--34-39 lb. Carton		
Oranges, Fresh--34-39 lb. Carton		
Pears, Fresh, D=Anjou/Bosc--45 lb. Carton		
Potatoes, Fresh, White/Russet--50 lb. Carton		



<b>Fruits/Vegetables (Con=t) (Canned, Dry, Frozen)</b>	<b>Check items you would order</b>	<b>Estimate Approximate Case Usage/Year</b>
<b>Vegetables</b>		
Beans, Dry-Great Northern-25 lb. Bags		
Beans, Green, Canned--6/#10 Cans		
Beans, Green, Frozen--30 lb. Carton		
Beans, Red Kidney, Canned--6/#10 Cans		
Beans, Refried, Canned--6/#10 Cans		
Beans, Vegetarian, Canned--6/#10 Cans		
Carrots, Canned--6#10 Cans		
Carrots, Frozen--30 lb. Carton		
Corn, Cobbettes, Frozen--96 ears per case		
Corn, Frozen--30 lb. Carton		
Corn, Liquid, Canned--6/#10 Cans		
Corn, Vacuum, Canned--6/75 oz. Cans		
Peas, Canned--6/#10 Cans		
Peas, Frozen--30 lb. Carton		
Potato Rounds, Frozen--6/5 lb. Package		
Potato Wedges, Frozen--6/5 lb. Package		
Potatoes, Oven Type, Frozen--6/5 lb. Package		
Salsa, Canned--6/#10 Cans		
Spaghetti Sauce (Meatless)--6/#10 Cans		
Sweet Potatoes, Frozen, Mashed--6/5 lb. Package		
Sweet Potatoes, Frozen, Random Cut--6/5 lb. Package		
Sweet Potatoes, Mashed--6/#10 Cans		
Sweet Potatoes, Whole--6/#10 Cans		
Tomato Paste--6/#10 Cans		
Tomatoes, Sauce--6/#10 Cans		
Tomatoes, Diced--6/#10 Cans		
Tomatoes, Whole--6/#10 Cans		

## GROUP B

<b>Grains, Cereals, Cheese, Milk, Oils, Peanut Products</b>	<b>Check items you would order</b>	<b>Estimate Approximate Case Usage/Year</b>
Cheese, Cheddar, White--4/10 lb.		
Cheese, Cheddar, Yellow--4/10 lb.		
Cheese, Cheddar, Shredded, White--6/5 lb. Bags		
Cheese, Cheddar, Shredded, Yellow--6/5 lb. Bags		
Cheese, Cheddar, Reduced Fat, Shredded, White--6/5 lb. Bags		
Cheese, Cheddar, Reduced Fat, Shredded, Yellow--6/5 lb. Bags		
Cheese, Process Sliced, Yellow--6/5 lb.		
Cheese, Process Loaves, Yellow--6/5 lb.		
Cheese, Mozzarella, Low Moisture Part Skim (LMPS), Frozen 8/6 lb. Loaves		
Cheese, Mozzarella, LMPS, Shredded, Frozen--30 lb. Box		
Cheese, Mozzarella Lite, Shredded, Frozen--30 lb. Box		
Cheese Blend, American/Skim Milk, Sliced, White--6/5 lb.		
Cheese Blend, American/Skim Milk, Sliced, Yellow--6/5 lb.		
Cornmeal--8/5 lb. Bags, 4/10 lb. Bags		
Grits, Corn, White--8/5 lb. Bags, 4/10 lb. Bags		
Grits, Fine, Yellow--8/5 lb. Bags		
Flour, all types--4/10 lb. Bags, 8/5 lb. Bags, 50 lb. Bags		
Flour, Bakery Mix, Regular--6/5 lb. Bag		
Flour, Bakery Mix, Lowfat--6/5 lb. Bag		
Flour, Corn Masa--50 lb. Bags		
Macaroni, Elbow--20 lb. Carton		
Milk, Non Fat Dry – Instant – 6/4# pkg.		
Oats, Rolled—12/3 lb. Pkg./ 25 lb. Bag/50 lb. Bag		
Oil, Salad, Reduced-Calorie—4/1 Gallon Bottles		
Oil, Vegetable--6/1 Gallon Bottles, 8/84 oz. Bottles		
Oil, Vegetable Saturated Reduced Fat (Soybean)--6/1 Gallon Bottles		
Peanut Butter, Smooth—6/5 lb. Cans		
Peanuts, Roasted--6/#10 Cans		
Rice, Milled, Long Grain --25 lb. Bags, 50 lb. Bags		
Rice, Parboiled --25 lb. Bags, 50 lb. Bags		
Rice, Brown--25 lb. Bags		
Rotini, Spiral—20 lb. Carton		
Shortening, Vegetable--12/3 lb. Cans		
Shortening, Liquid Vegetable--6/1 Gallon Bottles		
Spaghetti--20 lb. Carton		

**NOTE:** This list is an estimate. The availability of these commodities depends on market conditions. In addition, other commodities may become available during SY/FY 2005. Some local school districts may be unable to order a particular commodity or packaging size because State Agencies will be required to order these foods in truck lot quantities. Allocation for Group A funds designate specific availability, outlet, and entitlement or bonus status.

**Commodity Value Listing  
School Year 2003-2004**

Code	Commodity Name	Bonus	Case Wt.	Value\$/Lb	Value\$/Case
002	ALMONDS ROASTED	B	25.0#	\$ 1.3006	\$ 32.52
010	APPLE JUICE 12/46OZ		37.5#	\$ 0.2470	\$ 9.26
018	APPLE SLICES 6/#10		39.0#	\$ 0.3643	\$ 14.21
011	APPLE SLICES 6/#10	B	39.0#	\$ 0.3643	\$ 14.21
037	APPLE SLICES FRZ (DETROIT ONLY)		30.0#	\$ 0.3593	\$ 10.78
014	APPLES FRESH		38.5#	\$ 0.3224	\$ 12.41
020	APPLESAUCE 6/#10		40.5#	\$ 0.3553	\$ 14.39
017	APPLESAUCE 6/#10	B	40.5#	\$ 0.3553	\$ 14.39
046	APRICOTS 6/#10	B	40.5#	\$ 0.4545	\$ 18.41
606	BEANS BLACK TURTLE CND 6/#10		40.5#	\$ 0.2517	\$ 10.20
767	BEANS BLKEYE CND 6/#10		40.5#	\$ 0.2500	\$ 10.13
074	BEANS BLKEYE CND 6/#10	B	40.5#	\$ 0.2500	\$ 10.13
052	BEANS CND RD KIDNEY 6/#10		40.5#	\$ 0.2270	\$ 9.19
636	BEANS GARBANZO CND 6/#10		40.5#	\$ 0.2798	\$ 11.33
055	BEANS GREEN 6/#10		38.0#	\$ 0.2606	\$ 9.90
062	BEANS GREEN FRZ 30# CS		30.0#	\$ 0.4203	\$ 12.61
039	BEANS GRT NORTH CND 6/#10		40.5#	\$ 0.2272	\$ 9.20
003	BEANS REFRIED 6/#10		42.0#	\$ 0.2756	\$ 11.58
631	BEANS SMALL RED 6/#10		40.5#	\$ 0.2905	\$ 11.77
090	BEANS VEGETARIAN 6/#10		40.5#	\$ 0.2231	\$ 9.04
217	BEEF 36# CS		36.0#	\$ 1.1161	\$ 40.18
163	BEEF FRZ 40# CS		40.0#	\$ 1.1993	\$ 47.97
115	BEEF NJ 24/29OZ		43.5#	\$ 1.5448	\$ 67.20
030	BLACKBERRIES EVERGREEN FRZ	B	30.0#	\$ 0.5939	\$ 17.82 (new 7/03)
146	BLUEBERRIES CULT 30# CS	B	30.0#	\$ 0.7571	\$ 22.71
141	BLUEBERRIES WILD IQF	B	30.0#	\$ 0.7302	\$ 21.91
743	BLUEBERRY DRIED	B	10.0#	\$ 4.5162	\$ 45.16
684	CARROTS 6/#10		39.5#	\$ 0.3334	\$ 13.17
028	CARROTS FRZ 30# CS		30.0#	\$ 0.3469	\$ 10.41
169	CHEESE CHEDDAR SHRD 6/5#		30.0#	\$ 1.3989	\$ 41.97
112	CHEESE MOZZ FRZ 3/20#		60.0#	\$ 1.2312	\$ 73.87
585	CHEESE MOZZ FRZ 8/6#		48.0#	\$ 1.2850	\$ 61.68
121	CHEESE MOZZ FRZ ~48#/CASE		VARIABLE	\$ 1.2090	N/A
685	CHEESE MOZZ SHRD 30#		30.0#	\$ 1.3695	\$ 41.08
215	CHEESE PROCESSED 6/5#		30.0#	\$ 1.3445	\$ 40.33
154	CHEESE PROCESSED SLICED 6/5#		30.0#	\$ 1.2289	\$ 36.87
097	CHERRIES DRIED 4/4#	B	16.0#	\$ 4.0276	\$ 64.44
608	CHIX FAJITA 6/5#		30.0#	\$ 1.3948	\$ 41.84
192	CHIX FRZ DICED 4/10#		40.*	\$ 1.7317	\$ 69.27
131	CHIX FRZ DICED 4/10#	B	40.*	\$ 1.7317	\$ 69.27
209	CORN COB 30#CS		30.0#	\$ 0.4551	\$ 13.65
204	CORN FRZ 30# CS		30.0#	\$ 0.4483	\$ 13.45
201	CORN LQD 6/#10		39.75#	\$ 0.3515	\$ 13.97
059	CORN VAC CND 6/#10		28.125#	\$ 0.5643	\$ 15.87
496	CRANBERRY DRIED 5/5#	B	25.0#	\$ 1.7612	\$ 44.03
289	CRANBERRY SAUCE 6/#10	B	48.0#	\$ 0.3646	\$ 17.50
227	EGGS WHOLE FRZ 6/#5		30.0#	\$ 0.4898	\$ 14.69
269	FLOUR AP 4/10#		40.0#	\$ 0.1410	\$ 5.64
261	FLOUR BHW 50		50.0#	\$ 0.1493	\$ 7.47
134	FLOUR BAKERY MIX 6/5#		30.0#	\$ 0.4137	\$ 12.41
264	FLOUR BREAD 50#		50.0#	\$ 0.1450	\$ 7.25
325	FRUIT MIX 6/#10		39.75#	\$ 0.4413	\$ 17.54
290	GRAPE JUICE 12/46OZ		38.0#	\$ 0.3541	\$ 13.46
295	GRAPEFRUIT JUICE 12/46OZ		37.0#	\$ 0.2357	\$ 8.72
298	HAM COOKED ~40#/CASE		VARIABLE	\$ 1.0487	N/A
782	HAM WATER ADDED ~40#/CASE		VARIABLE	\$ 1.0487	N/A (new 8/03)
795	INSTANT NON-FAT MILK	B	55.115#	\$ 1.2500	\$ 68.89 (new 12/03)
311	MACARONI 20# CS		20.0#	\$ 0.2867	\$ 5.73
364	MILK INSTANT 6/4#	B	24.0#	\$ 1.3048	\$ 31.32 (new 10/03)
320	MILK NFD BULK 25KG	B	55.115#	\$ 1.0156	\$ 55.97
330	OATS ROLLED 12/3#		36.0#	\$ 0.2904	\$ 10.46
345	ORANGE JUICE 12/46OZ		37.5#	\$ 0.2991	\$ 11.22
337	ORANGES FRESH		36.5#	\$ 0.2208	\$ 8.06
353	PEACH CUP FRZ 96/4OZ		24.0#	\$ 0.8732	\$ 20.96

**Commodity Value Listing  
School Year 2003-2004**

786	PEACHES CUP 4.4 96/4.4OZ		26.4#	\$	0.8246	\$	21.77	(new 9/03)
354	PEACHES CLING DICED 6/#10		39.75#	\$	0.3950	\$	15.70	
106	PEACHES CLING DICED 6/#10	B	39.75#	\$	0.3950	\$	15.70	
044	PEACHES SLC CLING 6/#10		39.75#	\$	0.3958	\$	15.73	
344	PEACHES SLC CLING 6/#10	B	39.75#	\$	0.3958	\$	15.73	
576	PEANUT BUTTER 6/5#		30.0#	\$	0.7438	\$	22.31	
196	PEARS DICED 6/#10		39.5#	\$	0.4500	\$	17.77	
054	PEARS HALVES 6/#10		39.5#	\$	0.4424	\$	17.48	
371	PEARS HALVES 6/#10	B	39.5#	\$	0.4424	\$	17.48	
157	PEARS SLC 6/#10		39.5#	\$	0.4515	\$	17.84	
377	PEARS SLC 6/#10	B	39.5#	\$	0.4515	\$	17.84	
385	PEAS 6/#10		39.5#	\$	0.3404	\$	13.44	
387	PEAS FRZ 30# CS		30.0#	\$	0.4106	\$	12.32	
193	PINEAPPLE CHUNKS 6/#10		39.75#	\$	0.6018	\$	23.92	
292	PINEAPPLE TIDBITS 6/#10		39.75#	\$	0.6016	\$	23.91	
724	PINEAPPLE TIDBITS B 6/#10	B	39.75#	\$	0.6016	\$	23.91	
105	PORK 36 FRZ 36# CS		36.0#	\$	0.7623	\$	27.44	
765	PORK C SLOPPY JOE MIX 4/10#	B	40.0#	\$	1.3750	\$	55.00	
763	PORK C TACO FILL B 4/10#	B	40.0#	\$	1.4133	\$	56.53	
404	PORK FRZ		40.0#	\$	0.7623	\$	30.49	
400	PORK NAT JUICE 24/29OZ		43.5#	\$	1.0726	\$	46.66	
410	POTATO ROUNDS 6/5#		30.0#	\$	0.4034	\$	12.10	
416	POTATO WEDGES 6/5#		30.0#	\$	0.3552	\$	10.66	
419	POTATO BAKING FRESH 50#		50.0#	\$	0.1838	\$	9.19	
409	POTATO BAKING FRESH 50#	B	50.0#	\$	0.1838	\$	9.19	
408	POTATO DEHY 6/5#	B	30.0#	\$	0.4601	\$	13.80	
657	POTATOES DEHY SLC 4/#5	B	20.0#	\$	0.6714	\$	13.43	
568	POTATOES GRANULES 10/48OZ	B	30.0#	\$	0.6214	\$	18.64	
415	POTATOES OVEN 6/5#		30.0#	\$	0.3553	\$	10.66	
772	PUDDING-CHOCOLATE B 48/3.5OZ	B	10.5#	\$	1.5666	\$	16.45	(new 7/03)
773	PUDDING-VANILLA B 48/3.5OZ	B	10.5#	\$	1.5579	\$	16.36	(new 7/03)
445	RAISINS 144/1.3OZ	B	12.0#	\$	0.8850	\$	10.62	
552	RICE LONG GRAIN 25#		25.0#	\$	0.1783	\$	4.46	
454	ROTINI MACARONI 20# CS		20.0#	\$	0.2898	\$	5.80	
340	SALAD (VEG) OIL 6/1GAL		46.2#	\$	0.4183	\$	19.33	
464	SALMON CND 24/14.75OZ	B	22.125#	\$	0.8202	\$	18.15	
533	SALMON PINK POUCH 6/4#	B	24.0#	\$	1.6068	\$	38.56	(new 7/03)
479	SALSA 6/#10		39.75#	\$	0.3664	\$	14.56	
465	SHORTENING 12/3#		36.0#	\$	0.6339	\$	22.82	
155	SHORTENING LIQ 6/1GAL		46.2#	\$	0.3721	\$	17.19	
470	SPAGHETTI 20# CS		20.0#	\$	0.3118	\$	6.24	
441	SPAGHETTI SAUCE 6/#10		39.75#	\$	0.2325	\$	9.24	
484	STRAWBERRIES SLC	B	30.0#	\$	0.5766	\$	17.30	
783	STRAWBERRY CUP 96/4.5OZ	B	27.0#	\$	0.9619	\$	25.97	(new 8/03)
104	SWEET POTATOES 6/#10		40.5#	\$	0.4200	\$	17.01	
480	SWEET POTATOES 6/#10	B	40.5#	\$	0.4200	\$	17.01	
490	TOMATO PASTE 6/#10		41.625#	\$	0.3982	\$	16.57	
527	TOMATO SAUCE 6/#10		39.75#	\$	0.2260	\$	8.98	
507	TOMATO SAUCE 6/#10	B	39.75#	\$	0.2260	\$	8.98	
491	TOMATOES 6/#10		38.25#	\$	0.2811	\$	10.75	
512	TOMATOES DICED 6/#10		38.25#	\$	0.2743	\$	10.49	
589	TRAIL MIX FTR-NUT 5/5#	B	25.0#	\$	1.5652	\$	39.13	
053	TUNA CND 6/66.5OZ		24.937#	\$	1.5263	\$	38.06	
493	TUNA CND 6/66.5OZ	B	24.937#	\$	1.5263	\$	38.06	
610	TURKEY BREAST DELI ~39#/CASE		VARIABLE	\$	1.1608		N/A	
035	TURKEY GROUND E 40# CS		40.0#	\$	0.4938	\$	19.75	
553	TURKEY HAM SMKD FRZ ~41#/CASE		VARIABLE	\$	0.7944		N/A	
110	TURKEY-ROASTS ~45#/CASE		VARIABLE	\$	0.9456		N/A	
504	TURKEY-ROASTS ~45#/CASE	B	VARIABLE	\$	0.9456		N/A	
531	TURKEY TACO FILLING ~30#/CASE		VARIABLE	\$	0.8321		N/A	
519	WALNUTS	B	30.0#	\$	1.9653	\$	58.96	
750	WALNUTS ENG PC 24/1#	B	24.0#	\$	2.1908	\$	52.58	

\*Extended by pound on SM-4221 delivery receipt

**Commodity Value Listing  
School Year 2003-2004**

PROCESSED FOOD					
Code	Commodity Name	Bonus	Case Wt.	Value\$/Case	
663	APRICOT APPLESAUCE CUPS	B	24.0#	\$	5.55
029	BBQ SAUCE E 4/1GAL		38.16#	\$	1.18
129	BEEF PATTY, PLEVA, RAW 20#		20.0#	\$	21.25
168	BEEF PTTY PLEVA CKD 140/2.5OZ		27.0#	\$	38.65
718	BEEF SPAGHETTI SAUCE	B	30.0#	\$	23.81
710	BLUEBERRY APPLESAUCE CUPS	B	24.0#	\$	7.80
099	BLUEBERRY PIE FILLING	B	42.0#	\$	22.71
107	BREAD STIX PRE-BAKED 180/1.8OZ		20.2#	\$	1.91
726	BREADED MOZZARELLA STICKS		24.0#	\$	17.40
645	BREADED PORK PATTY		20.45#	\$	8.62
727	BREAKFAST SAUSAGE ROLL		10.0#	\$	3.68
715	BREAKFAST SAUSAGE ROLL 240/2OZ		30.0#	\$	11.03
438	BURRITO PROK/CHS 60/5.3OZ		19.88#	\$	5.73
064	BUTTERMILK DRESSING LO CAL		35.6#	\$	2.34
728	CHEESE OMELET		18.9#	\$	6.58
603	CHERRY APPLESAUCE CUPS 96/4OZ	B	24.0#	\$	7.34
729	CHERRY PIE FILLING	B	42.0#	\$	21.37
561	CHILI WITH BEANS 30# CS		30.0#	\$	11.56
187	CHICK NUGGTS 40#CS PRC		40.0#	\$	16.96
662	CHICKEN RINGS		12.76#	\$	5.56
139	CHIX PTTY BRD TYSON 115/		26.01#	\$	12.60
214	COLESLAW DRESSING		35.52#	\$	3.03
730	EGG DICED 20# CS		20.0#	\$	9.80
731	EGG PATTY		23.44#	\$	7.04
780	EZ JAMMER MOZZ STICK 72/3OZ	B	13.5#	\$	15.10 (adj \$ retro 8/03)
781	EZ JAMMER PEPPERONI STICK 72/3OZ	B	13.5#	\$	15.10 (adj \$ retro 8/03)
194	FLOUR TORTILLA 6" 288/		16.0#	\$	2.08
732	FRENCH BREAD PIZZA		20.63#	\$	11.61
247	FRENCH LO-CAL 4/1GAL		35.8#	\$	0.51
762	FRENCH TOAST STICKS		16.25#	\$	2.52
094	FRONTIER FRENCH 4/1GAL		36.28#	\$	4.57
768	G-FORCE BAR	B	16.5#	\$	12.91
742	GARLIC FRENCH BREAD(TEXAS TOAST)		16.88	\$	11.61
297	GOLDEN ITALIAN 4/1GAL		33.8#	\$	1.60
283	GOLDEN ITALIAN LO-CAL 4/1GAL		35.8#	\$	1.24
272	HONEY MUSTARD DIP		18.32#	\$	0.49
777	LASAGNA ROLL-UP	B	15.6#	\$	15.29 (adj \$ retro 8/03)
615	MACARONI & CHEESE 30#CS		30.0#	\$	11.11
778	MACARONI & CHEESE-NEW		30.0#	\$	11.17 (new 7/03)
794	MIXED FRUIT APPLESAUCE CUP 96/4O	B	24.0#	\$	4.17 (new 12/03)
798	MUFFIN APPLE WALNUT 96/2 OZ	B	12.0#	\$	4.79 (new 01/04)
799	MUFFIN BANANA WALNUT 96/2 OZ	B	12.0#	\$	4.79 (new 01/04)
733	MUFFIN BLUEBERRY	B	12.0#	\$	2.49
734	MUFFIN CHRRY	B	12.0#	\$	2.14
735	MUFFIN RAISIN SPICE 96/2OZ	B	12.0#	\$	1.72
796	ORANGE JUICE BOX 44/4.23OZ	B	13.5#	\$	1.94 (new 02/04)
784	ORANGE JUICE-CARTON		19.0#	\$	2.91 (new 10/03)
687	ORANGE JUICE PC-CARTON		24.0#	\$	3.73
688	ORANGE JUICE PC-CUPS		13.08#	\$	1.94
275	PB J EZ JAMMERS		12.6#	\$	3.32
761	PEACH APPLESAUCE CUPS 96/4OZ	B	24.0#	\$	7.25
737	15" PIZZA		23.28#	\$	9.17
736	PIZZA BAGEL		28.2#	\$	14.69
738	PLEVA BREAKFAST PATTY CKD		20.0#	\$	12.32
667	PORK RIB-B-Q		24.0#	\$	13.31
739	PORK SAUSAGE LINK		18.75#	\$	12.65
401	PORK RIB NIBBLERS		15.0#	\$	6.94
740	PRE-COOKED HAMBURG PATTY		19.14#	\$	21.15
741	PRE-COOKED SCRAM. EGGS		23.44#	\$	7.04
414	QUESADILLA PORK/CHS 60/4.8OZ		18.0#	\$	5.73
418	RANCH DIP 2/1GAL		16.88#	\$	2.06
347	RANCH DRESSING 4/1GAL		33.76#	\$	4.51
779	RASPBERRY APPLESAUCE CUPS 96/4O	B	24.0#	\$	6.72 (new 7/03)

**Commodity Value Listing  
School Year 2003-2004**

359	SALAD DRESSING 4/1GAL	34.0#	\$	3.48	
458	SALAD DRESSING LO-CAL 4/1GAL	35.08#	\$	1.28	
236	SCRAMBLED EGG 4/5#	20.0#	\$	8.31	
764	SOY PBJ UNCRUSTABLE 72/4OZ	18.0#	\$	3.38	
548	SPAGHETTI SAUCE W/BEEF FRZ	30.0#	\$	16.43	
653	STRAWBERRY CUP	24.0#	\$	13.88	
797	STUFFED SHELLS 112/4.3OZ	30.1#	\$	34.40	(new 12/03)
627	SUB MINI BUN 96/5" CS	11.88#	\$	1.01	
590	SUB SANWCH BUN 96/6" CS	18.9#	\$	1.61	
559	TACO MEAT BEEF 30#CS	30.0#	\$	19.72	
545	TACO SAUCE AP 4/1 GAL	35.12#	\$	2.97	
714	TORTILLA PIECES-INDIVIDUAL 2OZ	6.25#	\$	1.13	
518	TORTILLA PIECES 8# CS	8.0#	\$	1.46	
506	TRKY BREAST LOG CKD LB	20.0#	\$	9.10	
620	TRKY MINI CORN DOG NGGTS 10#CS	30.0#	\$	8.00	
776	UNCRUSTABLE CHEESE SANDWICH	15.75#	\$	13.85	(new 8/03)

Please Note: The value figures for processed items reflect **only** the value of the USDA commodity contained in each product.

Code	DOD Commodity	Case/wt	Value/case
084	APPLES FRESH DOD	40.0#	\$ 15.25
103	CARROTS PLD BABY FRESH DOD	24.0#	\$ 18.24
690	GRAPES RED FRESH DOD	20.0#	\$ 19.36
267	ORANGES FRESH DOD	35.0#	\$ 11.56
698	PEARS FRESH DOD(NRT)	44.0#	\$ 16.30
443	PEARS FRESH DOD(TLC)	40.0#	\$ 16.36
699	PEACHES FRESH DOD	16.0#	\$ 12.32
700	PLUMS FRESH DOD	28.0#	\$ 13.94
467	POTATOES FRESH DOD	50.0#	\$ 9.84

\*Extended by pound on SM-4221 delivery receipt

EAT HEALTHY  
+ PLAY HARD



= SMART STUDENTS

A Formula for Creating  
Healthy School Environments and  
Improving Academic Performance  
through Coordinated School Health Teams



CONFERENCE:

Thursday, March 4, 2004

MICHIGAN ACTION FOR HEALTHY KIDS COALITION MEETING:

Friday, March 5, 2004

Sheraton Novi Hotel

CONFERENCE REGISTRATION

Presented by:

Michigan Department  
of Community Health



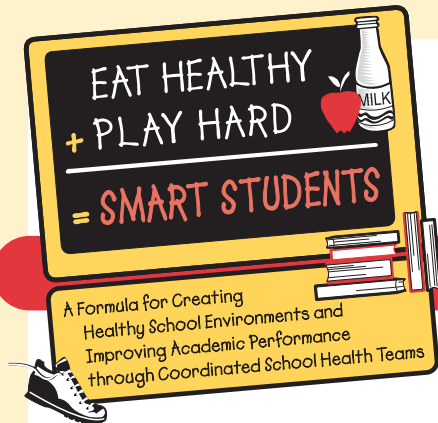
In collaboration with:



Partnering  
Organizations:

American Cancer Society  
American Heart Association  
Genesee Intermediate  
School District  
Governor's Council on  
Physical Fitness, Health & Sports  
Michigan Association for  
Health, Physical Education,  
Recreation & Dance  
Michigan Association  
of School Boards  
Michigan PTSA  
Michigan School Food Service  
Association  
Michigan State University  
Extension





Thursday, March 4, 2004  
Sheraton Novi Hotel

## CONFERENCE DETAILS

### The Conference

Creating healthy school environments continues to be a goal in Michigan. Schools can improve the health and academic performance of their students by using coordinated school health teams to focus on improving the school environment and policies related to healthy eating and physical activity. The presenters and partnering organizations have joined forces to provide this unique opportunity for the second consecutive year, to understand the benefits of a healthy school environment.

### Who Should Attend?

- ✓ School district officials; including administrators, superintendents, and school board members
- ✓ School building personnel; including principals and teachers, especially health and physical education teachers, school nurses, psychologists, and counselors
- ✓ School food service personnel, including dietitians
- ✓ School parent-teacher organization representatives
- ✓ Public health professionals
- ✓ Community partners in health and education
- ✓ Local and state government officials

### Continuing Education Credits

For information on continuing education credits for teachers, registered dietitians, food service administrators and health care personnel, please call 517-663-5147 or e-mail Diane Drago at: [DMSdiane@concentric.net](mailto:DMSdiane@concentric.net)

### Location

The conference will be held at the Sheraton Novi Hotel (formerly the Novi Hilton). The Sheraton is located at 21111 Haggerty Road in Novi, Michigan, at the intersection of Eight Mile and Haggerty Roads. Take I-275 to the Eight Mile Road West exit; turn right onto Eight Mile Road and then right onto Haggerty Road. The Sheraton will be on your left. You may check the Sheraton's web site at [www.sheraton.com](http://www.sheraton.com) and click on Michigan and then Sheraton Detroit Novi for additional information.

### Hotel Guest Room Information

A small block of guest rooms has been reserved at the Sheraton Novi Hotel for the nights of March 3 and 4, at the rate of \$89 plus tax (single or double rate). You must call the hotel directly at 248-349-4000 to make your reservation and indicate that you are registering under the "Michigan Department of Community Health" conference block.

***The conference rate is only guaranteed through February 11, 2004. Room reservations must be made by February 11, or the room rate may increase.***

### Registration

Registration fees include (1) attendance at all conference sessions; (2) a healthy breakfast and lunch; (3) access to the exhibit area; and (4) program materials.

- ✓ **Early Registration by February 20, 2004:** \$50/person
- ✓ **Late Registration-After February 20, 2004:** \$75/person
- ✓ **Special Rates for School District Teams:**  
School districts can qualify for a special Team Discount by sending teams of FOUR; at least one school board member, one administrator, and two other school staff members (school nurse, teacher, dietitian, food service staff, psychologist, or counselor). If all four people attend from the same district, the TOTAL registration for all four people is \$150; instead of \$200.

### Cancellation Policy

Refunds-less a \$15 processing fee-are available for cancellations **RECEIVED IN WRITING ONLY BY FEBRUARY 27, 2004. NO REFUNDS ARE AVAILABLE AFTER FEBRUARY 27, 2004, FOR ANY REASON.**

*Please note that once a registration form is submitted and the February 27 deadline has passed without a notice of cancellation, the individual is considered liable for the registration fee whether or not he/she attends the conference.*

### For More Information on...

Registration, sponsorship and exhibits, contact Diane Drago at Diversified Management Services at 517-663-5147 (voice); 517-663-5245 (fax); or [DMSdiane@concentric.net](mailto:DMSdiane@concentric.net). Information is also available at [www.emc.cmich.edu/docs/conferences.htm](http://www.emc.cmich.edu/docs/conferences.htm)

# CONFERENCE AGENDA

**8:00 a.m.**

**Registration and Healthy Breakfast**

**8:45 a.m.**

**Welcome**

**9:00 a.m.**

**Opening Keynote Address: Get Ready! Putting the Pieces Together to Improve the Health of All Students through Coordinated School Health Programs**

**Howell Wechsler, EdD, MPH**

*Division of Adolescent and School Health*

*National Centers for Disease Control and Prevention*

Coordinated school health teams, healthy school environments, student health, staff wellness, physical activity opportunities, and healthy food options...can all be viewed as pieces in a school health puzzle. Participants will learn steps to help piece the health puzzle together through coordinated school health programs.

**9:45 a.m.**

**Break in Exhibit Area**

**10:15 a.m.**

**Workshop Session #1**

**Session 1-A: Smart Schools Have Healthy Staff**

**Shari Hohos**

*Wellness Team Representative*

*Howell Public Schools*

**Edgar Turner and Robyn Seymour**

*Wellness Team Representatives*

*Bedford Public Schools*

**Lynn Mariin**

*Wellness Team Representative*

*Bark-River Harris Schools*

Does your school provide staff with convenient, low-cost opportunities to be physically active? Are healthy food options built into the culture for staff? A healthy and supportive school environment includes staff wellness as a priority! School staff are role models and an important component of the coordinated school health program. This session will provide participants with practical work site wellness ideas and resources, highlighting Michigan examples.

**Session 1-B: Healthy Choices at Every Turn: Venues Outside the School Lunch Program**

**Donna Hensey, MA, CFCS**

*Manager, Nutrition Marketing Programs*

*United Dairy Industry of Michigan*

**Shannon Carney Oleksyk, MS, RD**

*Nutrition Consultant*

*Michigan Department of Community Health*

Is your school a healthy food zone? Or is it "junk food lane" at every turn? Examine the new State Board of Education's "Healthy Food and Beverages Policy" and explore strategies to market and implement the policy in your school district. This inspiring session will provide participants with a roadmap of resources for vending machines that sell healthy food options and ideas for non-food classroom rewards and school fundraisers. Participants will hear motivational success stories from around the state. Establish your school's health zone by adopting this policy and ensure that "junk food" doesn't take up all the parking spaces.

**Session 1-C: A Coordinated Approach to School Health**

**Elizabeth Coke Haller, MEd**

*Coordinated School Health and Safety Program Manager*

*Michigan Department of Education*

**Pauline Pruneau**

*School Health Coordinator*

*Pontiac Schools*

**Barbara Flis**

*Health Consultant*

*Michigan Parent Teacher Student Association*

**Antoinette McCain**

*School Health Coordinator*

*Detroit Public Schools*

Healthy kids make better students and better students make healthier communities. A coordinated approach to school health can make a real difference in the academic achievement of students. Hear from a panel of Michigan schools that have been able to put the pieces of the health puzzle together in their schools and learn about the new State Board Policy on Coordinated School Health Programs.

**Session 1-D: Team Nutrition Show and Tell****Ann Guyer, RD***Associate Program Leader, Team Nutrition  
Michigan State University Extension*

What are Michigan Team Nutrition schools doing with all those fantastic Team Nutrition resources? Learn from experts just like you! Michigan Team Nutrition enthusiasts will describe the resources they're using, how they're using them, what works, and what doesn't. Find out how to make your nutrition education efforts easier for you and more fun and educational for your students using state-of-the-art, high-quality Team Nutrition and other nutrition education resources.

**11:30 a.m.****Workshops adjourn****11:40 a.m.****Lunch****12:15 p.m.****Luncheon Keynote Presentation: Taking Action for Healthy Kids****David Satcher, MD, PhD***National Chairman, Action for Healthy Kids  
Former U.S. Surgeon General***1:00 p.m.****Recess**

Stay in the ballroom for some physical activity.

**1:15 p.m.****Break in Exhibit Area****1:30 p.m.****Workshop Session #2****Session 2-A: Reading and Eating Healthy: Linking Nutrition Education with Literacy****Chris Flood***Program Leader  
Michigan State University Extension/FCS Programs***Melinda Graham***Healthy Reading Coordinator  
Michigan Team Nutrition*

Do you want to teach nutrition but just can't find the time? Integration is key. Discover how to use children's books with positive food and physical activity messages to teach nutrition education and beginning literacy skills, at the same time! Learn about and thumb through dozens of popular health-related children's books you can use to

teach to the state of Michigan Core Curriculum areas including English/Language Arts, Social Studies, Math, and Science. Each session participant will leave with a free children's book.

**Session 2-B: Principles of Character Education for Students of All Shapes and Sizes****Barbara Flis***Health Consultant  
Michigan Parent Teacher Student Association***Merry Stanford, MEd, MS***Health & Character Education Consultant  
Michigan Department of Education*

This workshop will emphasize the importance of a healthy and caring school environment where all students are respected, and respectful of each other. A respectful school can reduce stress, encourage school engagement and increase academic performance.

**Session 2-C: There Is No "I" in TEAM: How to best use an assessment tool to lead your school to the "promised land"****Nicholas Drzal, MPH, RD***Nutrition Education Consultant  
Michigan Department of Education*

Too often, we as school health champions take on the world by ourselves. Unfortunately, this leads many of us to experience "hoorah" burnout. Participants in this session will learn how to take the "I" out of TEAM by properly using a school health assessment tool.

**Session 2-D: EPEC and Other Physical Education Programs Making a Difference****Glenna DeJong***Vice President of Educational Programs  
Governors Council on Physical Fitness, Health and Sports*

Exemplary physical education starts with EPEC, Michigan's award-winning K-12 physical education curriculum. The Exemplary Physical Education Curriculum (EPEC) is based solidly on the State of Michigan and NASPE Content Standards and contains user-friendly instructional materials and assessments. Discover how to integrate EPEC's instructional lessons, teaching/learning progressions, and assessments into your existing physical education program. Learn about Choose Your Move, a PE-related after-school program that builds upon your PE curriculum. Also learn how to gain recognition for your quality PE program using the Governors' Council on Physical Fitness, Health & Sports Exemplary Physical Education Awards Ladder and implement recommendations from the new State Board of Education's "Quality Physical Education Policy."

**2:30 p.m.****Break in Exhibit Area****2:45 p.m.****Workshop Session #3****Session 3-A: Beyond PE - Outstanding Physical Activity Initiatives to Get Michigan Students Moving****Risa Wilkerson***Director, Active Community Environments  
Governor's Council on Physical Fitness, Health and Sports***Tammi Brummel***Physical Education Teacher  
Grandville Public Schools***Lisa Grost, MHSA***Public Health Consultant  
Michigan Department of Community Health*

Are your students moving? Physical activity provides many benefits for students, including improved concentration, motivation, health and academics. Changing policies and environment can assist with making physical activity part of a daily routine at your school. This breakout session will provide several ideas on how to increase physical activity at your school. Several Michigan physical activity initiatives will be highlighted, such as, Walk To School Day and Safe Routes to School, Brain Breaks, walking programs, All Children Exercise Simultaneously . . . and more!

**Session 3-B: Show Me the Money****Deborah Grischke, MS, CFCS***Nutrition Project Manager  
Michigan State University Extension***Gloria Bourdon, EdS***Director of Health, Safety and Nutrition Services  
Genesee Intermediate School District***Al Craven***School Health Education Consultant  
Genesee Intermediate School District***Pat Hammerschmidt, MS, CFCS***Program Leader  
Michigan State University Extension***Amy Malow, MS, RD, CNSD***Coordinator, Michigan Nutrition Network  
Michigan State University Extension*

Are you always scraping the bottom of the funding barrel? Don't have two pennies to rub together? This session will help you understand the elements of creative funding! Learn the ins and outs of writing a successful grant. Find out how to use federal, state and local funding opportunities to increase your Coordinated School Health Program dollars!

**Session 3-C: Healthy Choices at Every Turn: Venues Outside the School Lunch Program****Donna Hensey, MA, CFCS***Manager, Nutrition Marketing Programs  
United Dairy Industry of Michigan***Shannon Carney Oleksyk, MS, RD***Nutrition Consultant  
Michigan Department of Community Health  
See session 1-B for the description.***Session 3-D: A Coordinated Approach to School Health****Elizabeth Coke Haller, MEd***Coordinated School Health and Safety Program Manager  
Michigan Department of Education***Pauline Pruneau***School Health Coordinator  
Pontiac Schools***Barbara Flis***Health Consultant  
Michigan Parent Teacher Student Association***Antoinette McCain***School Health Coordinator  
Detroit Public Schools*

See session 1-C for the description.

**3:45 p.m.****Break****4:00 p.m.****Closing Remarks: You're Ready.. You're Set.. Now GO!****Howell Wechsler, EdD, MPH***Division of Adolescent and School Health  
National Centers for Disease Control and Prevention*

Now that I have this great information...what do I do with it? Learn solid ideas for action and "to do's" for the journey ahead. Become a leader and advocate for healthy schools.

**4:15 p.m.****Raffle - Must Be Present to Win!****Adjourn**





**Michigan Action for  
Healthy Kids™**

# Michigan Action For Healthy Kids Coalition Meeting

## **OPPORTUNITY FOR ACTION: FACILITATOR TRAINING**

**March 5, 8:30 a.m. - 3:30 p.m.**  
**Registration and Breakfast: 8:00 a.m.**

Be a leader for healthy kids. You can make a difference by attending MAFHK's facilitator training on school assessment. Learn how to help your school improve its nutrition and physical activity policies and environment. By the end of the training you will have the skills and tools to lead a school in your community to action toward a healthier school environment. Michigan's new assessment tool will be unveiled and shared with attendees.

The tool can help your school assess its physical activity and nutrition policies and programs based on state standards and guidelines. It's a simple, straightforward questionnaire that gives the Coordinated School Health Team members a basis for evaluating their school and making plans for improvement. The self-assessment and planning guide will enable your school to:

- ✍ **Identify the strengths and weaknesses of your school's health promotion policies and programs**
- ✍ **Develop an action plan for improving student health**
- ✍ **Involve teachers, parents, students, administrators and the community in improving school services**

**Please use the form on page seven of this brochure to register for the program. A healthy breakfast and lunch will be provided. There is no fee for the March 5 training. For more information on this program, contact Sharon Toth at 1-800-241-6455.**

Learn practical  
ways that other  
schools in  
Michigan have  
made positive  
changes.

Healthy students are better able to develop and learn. Healthy students who achieve full educational potential form healthy communities. Healthy communities will build a healthy America.

What is a Healthy School Environment? A healthy school environment gives students consistent, reliable health information and ample opportunity to practice healthy habits.

# REGISTRATION FORM

## REGISTRATION INFORMATION TYPE OR PRINT CLEARLY.

1. Please complete the registration form on the opposite page in its entirety.
2. The form must be received by FEBRUARY 20, to ensure receipt of the early registration rate. Payment may follow in the mail or be brought to the conference.
3. The early registration rate of \$50 is in effect until February 20. All registrations received after February 20 will be subject to the late registration fee of \$75.

EAT HEALTHY  
+ PLAY HARD  
= SMART STUDENTS

### TO REGISTER

You may FAX or MAIL your registration form to:

**Healthy Schools Conference**  
**c/o Diversified Management Services**  
**P.O. Box 423 Eaton Rapids, MI 48827**  
**FAX: 517-663-5245**

Make check or money order payable to:  
**HEALTHY SCHOOLS CONFERENCE**

The federal tax identification number is 38-3306727.

Refunds, less a \$15 processing fee, are available until  
**February 27 - NO EXCEPTIONS.**

FIRST NAME

LAST NAME

TITLE

ORGANIZATION

ADDRESS

CITY

STATE

ZIP CODE

TELEPHONE

FAX

E-MAIL

### REGISTRATION FOR MARCH 4:

**Fee Required-** Check the applicable registration category.

- ☐ Early registration (by February 20): **\$50**
- ☐ Full registration (after February 20): **\$75**
- ☐ Sponsor using complimentary registration—**No charge**
- ☐ Committee/Planning Partner using complimentary registration—**No charge**
- ☐ Exhibit staff with lunch; not attending sessions—**\$20**
- ☐ I am part of the \_\_\_\_\_ School District Team  
TEAMS SHOULD SUBMIT THEIR REGISTRATION FORMS  
TOGETHER, BUT EACH PERSON MUST SUBMIT THEIR OWN  
FORM

### PAYMENT INFORMATION FOR MARCH 4

- ☐ Check # \_\_\_\_\_ is enclosed. **MAKE CHECK  
PAYABLE TO HEALTHY SCHOOLS CONFERENCE.**
- ☐ Check will be mailed prior to or brought to the conference.  
Please charge my credit card: ☐ VISA ☐ MASTERCARD

CARD NUMBER

EXPIRATION DATE

NAME ON CARD (PRINT CLEARLY)

SIGNATURE

### REGISTRATION FOR MARCH 5: No Fee

- ☐ I will attend the March 5 Michigan Action for Healthy Kids  
Coalition Meeting.

### CONFERENCE WORKSHOP REGISTRATION

To help us determine room sizes, please indicate which  
workshop sessions you plan to attend. Use the **NUMBERED  
DESIGNATIONS** provided in the agenda. (eg., 1-A, 2-B, 3-D, etc.)

Session 1: 10:15 a.m. \_\_\_\_\_

Session 2: 1:30 p.m. \_\_\_\_\_

Session 3: 2:45 p.m. \_\_\_\_\_

### LUNCHEON SELECTION

- ☐ Chicken ☐ Salmon ☐ Vegetarian

### ADDITIONAL INFORMATION

Please check all information that applies to you.

- ☐ I have the following physical requirements:  
\_\_\_\_\_
- ☐ I have the following dietary requirements:  
\_\_\_\_\_
- ☐ You may include my name and contact information as it appears  
on this registration form in the conference program.
- ☐ I do not wish to have my name and address included in the  
conference program.
- ☐ Please send me information on how I can support the  
conference through sponsorship.
- ☐ Please send me information on exhibiting at the conferences.